

# RECIPES FROM JUNE'S KITCHEN

## University of Oklahoma "Pasta Salad"

OU Pasta Noodles from Dick's 5 & 10 Collegiate Department

1 cucumber  
1 red pepper  
1 yellow pepper  
1 red onion  
Red wine Vinegar  
Olive or Vegetable Oil

### GAME DAY PASTA SALAD DIRECTIONS:

- 1) Vinaigrette: Combine seasoning packet inside your OU Pasta noodle package,  $\frac{1}{2}$  cup red wine vinegar, and  $\frac{1}{4}$  cup olive or vegetable oil in a glass bowl. Heat in microwave, stirring occasionally, until packet is dissolved, about 1  $\frac{1}{2}$  minutes. Set aside.
- 2) OU Pasta: Cook pasta 6-8 minutes in Gently boiling water (salt optional). To achieve your school colors, food coloring was used, please note that the water may become slightly colored. Drain pasta in colander, rinse with cold water.
- 3) Add Fresh Additions: Peel and dice cucumber, chopped  $\frac{1}{2}$  red +  $\frac{1}{2}$  yellow pepper, chop  $\frac{1}{2}$  red onion.
- 4) Gently Toss: Pasta, vinaigrette, and veggies. Refrigerate until ready to serve. Easy to make a day ahead, just toss again before serving.



DICK'S 5 & 10